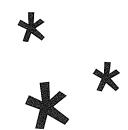


Acknowledge Good Behavior! Helpful Hints in Menu Planning Food Guide and Pyramid Sample Menu

FOR YOUR PRESCHOOL CHILD \* 4-5 YEARS OLD

"Parents are responsible for what the child is offered to eat and how it is presented, children are responsible for how much food they eat and whether they eat."

—Ellyn Satter, family therapist and Registered Dietitian



## Acknowledge Good Behavior!

### Set a good example

- Eat a variety of foods yourself
- Children copy those around them, including bad habits
- Even if you aren't eating at the same time, be with your child while he/she is eating

### Expect setbacks

- A change in routine may affect appetite
- Being tired or excited may affect appetite
- A child may need help at these times



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This is a time for your child to learn good habits about food and eating. Children learn best if they see what they should do; if they feel good about eating; and if poor behavior is ignored. Learning healthy habits now can last a lifetime.

#### Encourage your child to self-feed

- To help: cut food into bite size pieces, serve soup in a cup
- Stock kitchen with child size cups, dishes and utensils
- Expect some spills and messes
- Remember your child is still learning

## Avoid using food as a bribe

• Eating should not be a reward or punishment

#### Help your child enjoy mealtime

- Have quiet times before meals
- Talk to your child about their day
- Eating area should be calm
- Turn off TV
- Discuss problems later
- Make meal time family time

#### Ignore poor behavior

- Children will continue making a fuss, if they get attention
- Remove child from table until ready to rejoin family
- If child isn't hugry, that's okay; remove food without struggle

# Helpful Hints in Menu Planning

- Use the Food Guide Pyramid when planning meals and include healthy foods.
- Include planned snacks as part of the daily menu.
- Buy nutritious foods. This makes it easier to offer healthy choices to your child.
- Serve the same meal to the whole family with smaller portions for younger children. Give small portions (1 tablespoon) to start and allow him to ask for more.
- Allow your child some choices: Let the child choose the kind of sandwich (or soup) for lunch, or the kind of juice at breakfast. Respect your child's need to refuse foods at times.
- Offer a variety of foods served in different ways: fresh and cooked vegetables, baked chicken and in soup, cereal dry and with milk.
- Try different textures in a meal: crisp raw vegetables; smooth cream soup; moist, tender meat for easy chewing.
- Avoid salty, sweet and fatty foods. These can become an unhealthy habit.

• Go lightly on spices, pepper, and vinegar. Most children prefer mild flavors.

 Allow your child to help make the meal tearing lettuce, choosing which vegetable to cook, and setting the table.

- Introduce new foods in small amounts without fuss. Serve something new with an old favorite so it has "good company."
- Children usually like food that looks "pretty." This can be accomplished by a variety of colors as well as shapes.

 Keep offering a new food even if it was rejected earlier. Kids often need to see a food many times before it looks familiar enough to try.







#### \* TIP! \*

Clean teeth after each meal with a soft brush. If your child wants to do this, assist to be sure job is done thoroughly.

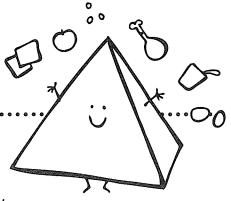






# Food Guide Pyramid

Serving size guidelines for children 4-5 years old



Grains	6+ servings/day
Bread	.½ cup .4–6
Vegetables	3 servings/day
Cooked vegetables	.1/4-1/2 cup or 2–3 pieces $.1/2$ cup or 4 ounces
(Choose at least one serving of dark green or orange	
Fruit	2 servings/day  Always choose 100%  Juice with vitamin (.)
Fresh or canned	.1/2 cup or 4 ounces
(Choose at least one citrus fruit rich in vitamin C)	Limit fruit juice to 4-6 ounces per day,
Dairy	3 servings/day
Low-fat milk (1% or skim)	.3/4 cup
Meats, poultry, fish, eggs & beans	1 servings/day
Lean meat, fish, poultry or canned tuna	.1 .2–4 tablespoons .2 tablespoons
Fats and Oils	3-4 servings/day
Margarine, butter, oil (olive, canola or peanut)	

Source: American Dietetic Association Manual of Clinical Dietetics and Vermont WIC program

# Sample Menu

Mid-morning snack

Breakfast

Lunch	Macaroni & Cheese, ½ cup Tomato & cucumber, 4 slices Muffin, ½ 1% or skim milk, ¾ cup	Tuna salad sandwich, 1/2 Vegetable soup, 1/2 cup Oatmeal cookies, 1–2 small 1% or skim milk, 3/4 cup
Afternoon snack	Whole wheat toast, 1 slice with peanut butter, 2 tablespoons Apple juice, 1/4 cup	Banana, ½ 1% or skim milk, ¾ cup
Supper	Chicken, 2–3 ounces Potato, ½ cup Butter, 1 teaspoons Carrots, ½ cup 1% or skim milk, ¾ cup	Spaghetti & meat sauce, 3/4 cup Green beans, 1/2 cup 1% or skim milk, 3/4 cup
Evening snack	Water, ½ cup Crackers, 2–4	Orange juice, ½ cup Crackers, 2–4
Sh	Name of Child:	
*	Nutrition Plan or Goals:	
VDH0556		

Day 1

Orange juice, 1/2 cup

Cereal, 1/4-1/2 cup

Whole wheat toast, 1 slice

Butter, 2 teaspoons

1% or skim milk, 3/4 cup

Low-fat yogurt, 3/4 cup

Canned fruit, 1/4 cup

Day 1

Scrambled egg, 1 or 3-4 tablespoons

Whole wheat toast, 1 slice

Butter, 2 teaspoons

1% or skim milk, 3/4 cup

Graham Cracker, 4-6

Apple juice, 1/2 cup